

Lesaffre Baking Center

Basics of French breadmaking

OBJECTIVES:

The quality and the taste of bread are deeply rooted in the culture and the history of France. Viennoiserie and French breads are the symbols of quality and know how throughout the world as illustrated by the worldwide success of the French style bakeries.

Besides the indispensable baguettes and croissants, France benefits from an incredible range of regional specialties. This diversity is compatible with the latest processes, thanks to the delayed baking techniques.



PROGRAMME:

The technology of the French breads

- A technology rich by its history: the evolution in practices
- The identity of French breads and their method of production
- A focus on the French traditional bread
- Country-type breads, sourdough breads

French Viennoiserie

- The croissants and its different baking processes
- The French brioche and its local variations

Evolution in French breadmaking

- Overview of current practices in France
- The techniques of delayed baking: slow proofing, delayed fermentation, freezing
- Pre-packed viennoiserie
- Answers to current trends: the potential of sourdough and organic breads

Practical workshops

- Baking of different kinds of breads and viennoiseries
- Visit to a craft bakery
- Tasting, comparison, and expert description of the final products

Detailed programme is available by request. Please, contact us at bakingcenter@lesaffre.fr

